**Miso Soup with Ramen & Tofu**

**Ingredients**

2 carrots – sliced thinly

½ a packet of dried shitake mushrooms

12 sachets of miso paste

1 packet of noodles

1 packet of tofu

1 packet of seaweed

1 cube of vegetable stock

**Directions**

**This is a 1 pot meal – you can cook two pots simultaneously and share smaller portions while you cook the next round!**

1. Bring ¾ of a pot of water to the boil
2. Add miso soup sachets [3 per pot]
3. Add 1/4 sliced carrots to the water
4. Wait 1 minute
5. Add ¼ tofu
6. Add ¼ mushrooms
7. Add 2 sticks of noodles
8. Make sure that you stir noodles so that they do not stick
9. Cook carrots [including other veg & noodles] for a total of 5 mins
10. Serve from pot

**Repeat until all food has been cooked & all members of cooking group have eaten!**

\*\*\* More Noodles & Miso can be made to ensure that everyone gets enough – keep some extra vegetables so that you can add them to the extra soup!